

Triangulos (Chapter 1)

F L R P O S Y C M C R X M A R I N A R T
R H D Q E R A G O H T M E D I D A S S Z
U I E C F Q O C X N O M A N T E C A A W
T E A S T E D E O B D R S A N D I A I J
A R L J O C A R E N S I E A Y B O C C P
S B S H Q R S M Q O T A M G C R G J E O
M A A B N U A Q C A V E S E O U W U P F
N S T E C D P S P E J S N T N C D R S D
Q C N R E O I G S R I O X I S T E I E E
R A E R A R E N O P S T H O D L O R R S
A A I R A N S P D X A A T C O O R S E C
T C M M E A I W D O T R V M X U T R F R
I A A O C Z R C D E E A I P L A T O S I
U O R A D O A A O I L P H U É S P E D P
Q D R Y P R S S B C L A G P O A X P G C
W A E A B I E U Z U A S T P I O G S R I
A C H Y U B C C C G G O L L I H C U C O
R S R G K S E R E C A H E U Q R K Q N N
V E G E T A L E S G I C A R N E S F D E
I P T E N E D O R M U E B L E S D J Y S

ROW
FORK
KNIFE
SPICES
FRUITS
CONTENT
CLOTHES
TO GRIND
TO PUT ON
THE CHORES
SILVERWARE
APPLIANCES
TO MARINATE
PLATES/DISHES

PORK
MEATS
GUEST
TO DRY
COOKIES
TO COOK
TO DUST
CHERRIES
FURNITURE
WATERMELON
SHORTENING
TO TAKE OFF
DESCRIPTIONS
SHELLFISH/SEAFOOD

FISH
TOOLS
HERBS
STEWED
POULTRY
GRILLED
DESSERTS
THE HOME
CONDIMENTS
VEGETABLES
TO PICK UP
TO TAKE OUT
MEASSUREMENTS

Solution

F L R P O S Y C M C R X M A R I N A R T
R H D Q E R A G O H T M E D I D A S S Z
U I E C F Q O C X N O M A N T E C A A W
T E A S T E D E O B D R S A N D I A I J
A R L J O C A R E N S I E A Y B O C C P
S B S H Q R S M Q O T A M G C R G J E O
M A A B N U A Q C A V E S E O U W U P F
N S T E C D P S P E J S N T N C D R S D
Q C N R E O I G S R I O X I S T E I E E
R A E R A R E N O P S T H O D L O R R S
A A I R A N S P D X A A T C O O R S E C
T C M M E A I W D O T R V M X U T R F R
I A A O C Z R C D E E A I P L A T O S I
U O R A D O A A O I L P H U É S P E D P
Q D R Y P R S S B C L A G P O A X P G C
W A E A B I E U Z U A S T P I O G S R I
A C H Y U B C C C G G O L L I H C U C O
R S R G K S E R E C A H E U Q R K Q N N
V E G E T A L E S G I C A R N E S F D E
I P T E N E D O R M U E B L E S D J Y S